

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	SPAS	10	1	No	
	A NUMBER OF THE SPA LOG ENTRIES FROM MANUAL TESTS PERFORMED EVERY FOUR HOURS WERE BELOW THE MINIMUM 3.0 PPM FREE CHLORINE RESIDUAL. IN MANY CASES THE SAME VALUE WAS RECORDED IN THE NEXT 4 HOUR TEST, WITH NO NOTATIONS OF CHLORINE ADJUSTMENT OR OTHER SUCH CORRECTION.				
	The operators of the spas have been reminded about the required chlorine levels, corrective action and required log entries. New log sheets have been developed and are in use to ensure all adjustments and corrective action taken is properly noted.				
2	SPAS	10	1	No	
	THERE WAS NO NOTATION OF THE DAILY CALIBRATION OF THE SPA OR POOL CHLORINATION ANALYZER/RECORDER UNITS.				
	The operator of the spas has been reminded to write down the calibration on the analyzer chart every morning before opening the spas.				
3	POOL	10	1	No	
	ENSURE THAT AN ANTI-VORTEX DRAIN COVER IS INSTALLED ON THE POOL DRAIN.				
	A new approved anti - vortex drain cover manufactured by Ermoco has been fitted on the pool drain.				
4	POTABLE WATER	08	0	No	
	ENSURE THAT THE CURRENT DEVICES INSTALLED ON THE FIRE CONNECTIONS ARE AN APPROVED REDUCED PRESSURE BACKFLOW ASSEMBLY.				
	Technical Superintendent is ordering a more approved reduced pressure back flow assembly.				
5	SPAS	10	1	No	
	THE CURRENT LOG SHEETS DID NOT SHOW THAT THE SPAS WERE BEING "SHOCK TREATED" AT THE END OF EACH DAY.				
	New log sheets to record this daily procedure are now in operation.				
6	VERANDA COFFEE STATION	21	1	No	
	THE POTABLE WATER LINE TO THE CAPPUCCINO MACHINE WAS LAYING ON THE COUNTER UNDER THE CAPPUCCINO MACHINE MAKING THE AREA DIFFICULT TO CLEAN.				
	The waterline is cut and shortened, it also has been raised and fastened to the machine and the area is more easily cleanable.				
7	VERANDA GALLEY	19	0	No	
	COOKING UTENSILS WERE FOUND IN A CONTAINER OF STANDING WATER NEXT TO THE GRILL. IT WAS STATED THAT THESE UTENSILS WERE KEPT IN THIS WATER WHEN NOT IN USE.				
	Proper training of cooks in progress and all utensils are resting on the grill.				
8	MAIN GALLEY / BEVERAGE STATION	22	0	No	
	THERE WAS A SPONGE NOTED IN THE SANITIZE BUCKET.				
	Sponge was replaced by a cloth and continues training in progress				
9	MAIN GALLEY - GENERAL	16	0	Yes	
	THERE WERE SEVERAL INCONSISTENCIES WITH THE DATING OF PREPARED FOODS IN THE REFRIGERATORS.				
	MOST ITEMS WERE DATED WITH THE DISCARD DATES BUT SOME WERE DATED WITH THE DATES PREPARED.				
	Labels are to display the date of discard the items – continuous training in progress.				
10	MAIN GALLEY / HOT GALLEY AREAS	21	1	No	
	THE NON FOOD CONTACT SURFACES OF THE GRILLS HAD DIFFICULT TO CLEAN FASTENERS ON THE COOK TOP AND OPEN GAPS AT THE TOP OF THE GREASE DRIP PAN CHUTE.				
	Company has resolved to purchase only NSF approved equipment brands in replacing equipment.				
11	MIDNIGHT SUN LOUNGE	29	0	Yes	
	THE HANDWASHING SINK FOR THE BAR WAS LOCATED IN THE PANTRY. WHEN THE BAR IS IN OPERATION THE DOOR IS NORMALLY CLOSED.				
	Item has been brought up in the dry-dock specs and are to be installed December 2002. In the meantime door will remain open for easy access to the hand wash facility.				
	THERE IS A PLAN TO CHANGE THE DOOR DURING AN UPCOMING DRY DOCK. IF A SWINGING DOOR WAS INSTALLED THE HANDWASHING SINK WOULD BE CONSIDERED ACCESSIBLE.				

12 **CORRECTIVE ACTION STATEMENT**

* 0 No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .